



**sunday, june 18th
brunch service**

skillet corn bread bacon, smoked cheddar and jalapeno cornbread / bourbon butter / candied pecans (GF)	7
fruit palette cantaloupe / honey dew / watermelon / berries / pineapple / cottage cheese / chocolate chip and hazelnut banana bread (V)	12
family butcher omelet scrapple and sausage (family butcher, dagsboro, de) / free range farm eggs (willow brook farms, quantico, md) / smoked cheddar (chesapeake bay farms, pocomoke, md) / bacon jam (GF**)	12
crabby omelet free range farm eggs (willow brook farms, quantico, md) / FRESH lump crab (a.e. phillips, fishing creek, md) / baby spinach (chesterfield heirlooms, pittsville, md) / old bay cheddar (chesapeake bay farms, pocomoke, md) / tomato relish (GF**)	16
jody's huevos rancheros scrambled free range farm eggs (willow brook farms, quantico, md) / salsa verde / smoked cheddar (chesapeake bay farms, pocomoke, md) / sautéed peppers and onions / cilantro crème / chorizo (family butcher, dagsboro, de) / charred corn black bean salsa / guacamole / corn tortillas (GF**, V*)	12
biscuit n' gravy creamy chorizo gravy / uncle tommy's house baked smoked cheddar buttermilk biscuit / two fried free range farm eggs (willow brook farms, quantico, md) / crispy confit potatoes	14
chicken and waffle sweet tea brined fried chicken / fried free range farm egg (willow brook farms, quantico, md) / bourbon pickled blueberries / whole wheat pimento cheese and bacon waffle / bourbon barrel aged maple syrup	15
stuffed soft shell crab cornflake encrustment / old bay cream cheese stuffed / fried green tomatoes (hummingbird farm, ridgley, md) pimento cheese / bacon jam / fried free range farm egg (willow brook farms, quantico, md) / smoked green tomato gravy (GF****)	16
grilled mahi mahi (capt. kerry of the sea born) / smoked peach bbq (cole farm, berlin, md) / organic squash and zucchini "noodles" (quindocqua farms, marion station, md) / spinach (chesterfield heirlooms, pittsville, md) / ninja radish (baywater greens, salisbury, md) / onion, green pepper, shiitake mushroom, grape tomato / tomato broth (GF**)	17
avocado crab toast FRESH lump crab (a.e. phillips, fishing creek, md) / mashed avocado / wheatberry toast / smoked cheddar (chesapeake bay farms, pocomoke, md) / fried free range farm egg (willow brook farms, quantico, md) / ninja radish (baywater greens, salisbury, md) / crispy confit potatoes	17
add: stuffed soft shell crab (crisfield, md) / cornflake encrusted / old bay cream cheese stuffed	9

A complimentary sweet potato biscuit is served with each brunch entrée.

*(**If you follow a gluten free diet please inform your server, and we will not include the biscuit. Thank you.)*

add

crispy confit potatoes	3	biscuit	2
family butcher (dagsboro, de)	3 (ea)	smoked cheddar buttermilk or sweet potato / house made preserves	
scrapple / sausage links / bacon (your choice)			
berry bowl	6	dad's doughnut	6
chocolate chip and hazelnut banana bread	3	peach jam / cinnamon cream cheese frosting / chocolate grill / fruit skewer	

GF = gluten free **V** = vegetarian **VG** = vegan

GF*, V*, VG* dietary restriction can be accommodated with a modification

lunch selections

small plates

- stuffed squash blossoms** (chesterfield heirlooms, pittsville, md) / natty boh battered / lobster cream cheese stuffed / bourbon peach glaze (stag run farm, georgetown, de) 13
- shark bites** blackened mako (capt. kerry of the sea born) / cheerwine glaze / candied pecans / pickled cucumber and tomato salad (GF) 15
- cheesesteak biscuits** “never ever” angus tenderloin filet (roseda farm, monkton, md) / caramelized vidalias / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13
- fried green tomatoes** cornflake encrusted green tomatoes (hummingbird farm, ridgley, md) / pimento cheese / FRESH crab (a.e. phillips, fishing creek, md) / bacon jam (GF**) 15
- stuffed soft shell crab** (crisfield, md) / cornflake encrusted / old bay cream cheese stuffed / avocado toast / black garlic and mint emulsion / micro green salad / house pickled pepper vinaigrette / old bay pickled corn (GF**) 15

soups and salads

- fisherman’s stew** cream base / andouille sausage / mako (capt. kerry of the sea born) cup 8 bowl 10
- smoked peach and basil soup** (GF, V, VG, DF) cup 7 bowl 9
- beet and berry salad** pickled beets / berries / vidalia whipped triple cream brie / micro greens / house pickled pepper vinaigrette (GF, V*, VG*) 11
- mixed green salad** organic greens / cucumber / pickled onion / grape tomato / candied pecans / bourbon pickled blueberry / buttermilk, yogurt and herb dressing (GF, V, VG*) 8

make any salad a meal by adding your choice of:

FRESH lump crab cake ... 12 (a.e. phillips, fishing creek, md)	mako ... 12 (capt. kerry of the sea born)	jumbo gulf shrimp ... 12
organic chicken breast ...7	stuffed soft shell crab ... 12 (a.e. phillips, fishing creek, md)	yellowfin tuna ... 12 (capt. kerry of the sea born)

favorites

- signature burger** “never ever” dry aged angus beef (roseda farm, monkton, md) / shark signature sauce / bacon jam / tomato (firefly farms, ridgley, md) / smoked cheddar (chesapeake bay farms, pocomoke, md) / multigrain roll (crack of dawn bakery, berlin, md) / organic lettuce / fries 13
- crab cake sandwich** FRESH lump crab (a.e. phillips, fishing creek, md) / organic lettuce / tomato (firefly farms, ridgley, md) / alabama white bbq / multigrain roll (crack of dawn bakery, berlin, md) / fries 16
- country fried chicken sandwich** buttermilk marinated “never ever” chicken breast / tomato (firefly farms, ridgley, md) / vidalia slaw / dill pickles / alabama white BBQ / pimento cheese / buttermilk benne roll / fries 13

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